

Coconut Rice

Season: All

Serves: 30 tastes in the classroom

or 6 serves at home

Fresh from the garden: coriander, ginger, kaffir lime leaves, lemongrass, pandan leaf

Equipment:

wooden spoon

metric measuring scales and jug colander clean tea towel chopping board rolling pin medium saucepan with lid

Ingredients:

400 g jasmine rice, rinsed

2 cups water

1 cup coconut milk

1 stick of lemongrass, bruised with rolling pin and tied in a knot

1 pandan leaf, bruised with rolling pin and tied in a knot

thumb-sized piece of ginger

3 fresh kaffir lime leaves

1 bunch of fresh coriander leaves

What to do:

- 1. Prepare all of the ingredients based on the instructions in the ingredients list.
- Combine the rice, water, coconut milk, lemongrass, pandan leaf, ginger and kaffir lime leaves in the saucepan.
- 3 Bring mixture to the boil and cover with a tight-fitting lid, then reduce heat to as low as possible.
- 4. Cook for 10 minutes.
- 5. Remove the coconut rice from the heat and allow it to sit for 10 minutes, covered.
- 6. Fluff with a fork before serving.

